

Autograph Sushi Course

Sample Menu from September 2024

We work everyday to elevate the tasting experience by carefully choosing selected ingredients, and adding creative touches we present our menu for you to enjoy Edomae Tokyo style omakase

SAKIZUKE

HOTATE, TAKO TOSAZU JELLY

Hokkaido scallop and boiled octopus with citrus vinegar soy sauce jelly

OTSUKURI

HONMAGURO

Blue fin tuna with UNI soy sauce, mountain yam and seaweed

AGE MONO

TACHIUO TEMPURA

Fried cutlass fish, red wine NITSUME reduction sauce

NIGIRI

KASUGODAI, Young sea bream - *Vinaigrette egg powder*

SHIMAAJI, Striped jack - *Ginger*

KATSUO, Skip jack tuna - *straw seared*

AKI ZAKE, Japanese Autumn salmon - *Straw smoked*

KAMASU, Japanese baraccuda - *Lime juice*

Akami Zuke - *Soy sauce marinade lean tuna*

Chu-toro - *Medium fatty tuna*

O-toro - *Fatty tuna*

UNI, Sea urchin - *From Hokkaido Japan*

ANAGO, Sea eel - *NITSUME reduction sauce*

MAPLE TAMAGO - *Sweet egg cake*

Red miso soup

DESSERT

Strawberry mascarpone ice cream

Mango and lemon with Sake whipped ganache

Head Chef Atsushi Okawara

Sous Chef Masa Ota

**This is a sample menu. Course items are seasonal and subject to change daily.*